Biscoff® panna cotta

10 steps

A delicious panna cotta with a Biscoff twist. A classic layer of vanilla topped off with a layer of Biscoff deliciousness.

Ingredients

Vanilla layer

500 ml heavy cream >30% fat
50g caster sugar
2 leaves gelatin
3 tbsp cold water
1/2 tsp vanilla bean paste or vanilla extract

Biscoff layer

800ml heavy cream >30%fat
80g fine granulated sugar (caster sugar)
3 leaves gelatin
400ml Biscoff spread (600gr)

Decoration

Biscoff cookie crumbs and raspberries

Preparation

1. First make the vanilla layer. Add the gelatin leaves to cold water and leave until soft.
2. In a saucepan over low heat, warm the cream and the vanilla and stir in the sugar. Wait until the sugar melts and don't let the cream boil.
3. Add the soaked gelatin leaves (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
4. Pour the mixture as a first layer into glasses or bowls. Refrigerate and let it set for a couple of hours.
5. When the vanilla layer is set, make the Biscoff layer. Add the gelatin leaves to cold water and leave until soft.
6. In a saucepan over low heat; warm up the cream and stir in the sugar. Do not let the cream boil and wait until the sugar has melted.
7. Add Biscoff spread to the mixture and stir until fully melted and combined.
8. Add the soaked gelatin leaves (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
9. Let the Biscoff mixture cool down, add it to the set vanilla layer and refrigerate again to let it set for a couple of hours.
10. Right before serving, decorate with Biscoff cookie crumbs and red berries for the finished touch.